

# BUTLER

# MENU

Bite sized tapas for cocktail parties

**TAPAS ORIGINAL** Skewers of Serrano ham, Manchego cheese & Spanish olive or Manchego cheese, chorizo, garlic oil & cracked pepper \$2/person

**FRUTA EN CAMA** Raspberry & tomato basil chutney, Stella blue cheese in a phyllo cup \$2/person

**SETA EN CAMA** Chanterelle & portabella mushroom duxelle with goat cheese & asparagus snugged in a phyllo cup \$2/person

**MEDJOOL RELLENAS** Dates stuffed with lemon herb goat cheese, served open face \$2/person

**ATUN EN ESCABECHE** Mango tuna tartar with pickled carrot & leek on crispy lavash \$3/person

**HUMMUS DE HIERBAS** Herb hummus, sherried vegetables on lavash \$1/person

**TRUCHA AHUMADA** Smoked trout, goat cheese & artichokes spread with fried capers & piquillo peppers on pumpernickel toast \$3/person

**SALMÓN AHUMADO** Smoked salmon, capers, red onion, cream cheese & dill on pumpernickel toast \$3/person

**HUEVOS DIABLOS** Curried deviled eggs stuffed with horseradish & pork belly \$2/person

**PAN CON TOMATE** Tomato, basil, vinegar, garlic & onion on toasted baguette \$2/person

**GAMBAS FANTASÍA** Sweet & spicy garlic poached shrimp skewers, served chilled \$2/person

**TOCINO FIESTA** Roasted pork belly with mango habañero grape glaze \$3/person